

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 10/26/23	Time in: 9:15	Time out: 10:35	License/Permit # FS-8019	CPFM 4	Food handlers 80	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Chick-fil-A South	Contact/Owner Name: Corporate	Number of Repeat Violations: <input checked="" type="checkbox"/> 0	Number of Violations COS: <input checked="" type="checkbox"/> 0	4/96/A
Physical Address: 2835 Ridge Rd Rockwall, Tx	Pest control : Terminix 10/2/23	Hood 9/2023	Grease trap / waste oil Darling 9/13/23 1000g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W= Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
1. Proper cooling time and temperature See						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See							✓				
	✓					14. Hands cleaned and properly washed/ Gloves used properly					
4. Proper cooking time and temperature See							✓				
				✓		15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves in use					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)							✓				
	✓					Highly Susceptible Populations					
6. Time as a Public Health Control; procedures & records							✓				
Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Egg					
	✓					Chemicals					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction MBM							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables Veggie wash					
8. Food Received at proper temperature Noted on invoice night drop							✓				
Protection from Contamination						18. Toxic substances properly identified, stored and used					
	✓					Water/ Plumbing					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							3				
	✓					19. Water from approved source; Plumbing installed; proper backflow device Hand sink next to veggie wash leaking					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 160							✓				
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal City approved					
11. Proper disposition of returned, previously served or reconditioned Discard immediately											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel 80						28. Proper Date Marking and disposition Great date marking					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yellow thermopen, stripes current					
23. Hot and Cold Water available; adequate pressure, safe Good pressure						Permit Requirement, Prerequisite for Operation					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial						30. Food Establishment Permit/Inspection Current/ insp posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory							✓				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Available on request							✓				
	✓					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use							✓				
	✓					42. Non-Food Contact surfaces clean					
	✓						✓				
36. Wiping Cloths; properly used and stored Stored in solution						43. Adequate ventilation and lighting; designated areas used					
1							✓				
37. Environmental contamination WIF						44. Garbage and Refuse properly disposed; facilities maintained					
	✓						✓				
38. Approved thawing method Thawing cabinets						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils							✓				
	✓					46. Toilet Facilities; properly constructed, supplied, and clean Equipped and clean					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used							✓				
	✓					47. Other Violations					
40. Single-service & single-use articles; properly stored and used											

